

# APO.LINK

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MY KITCHEN

440

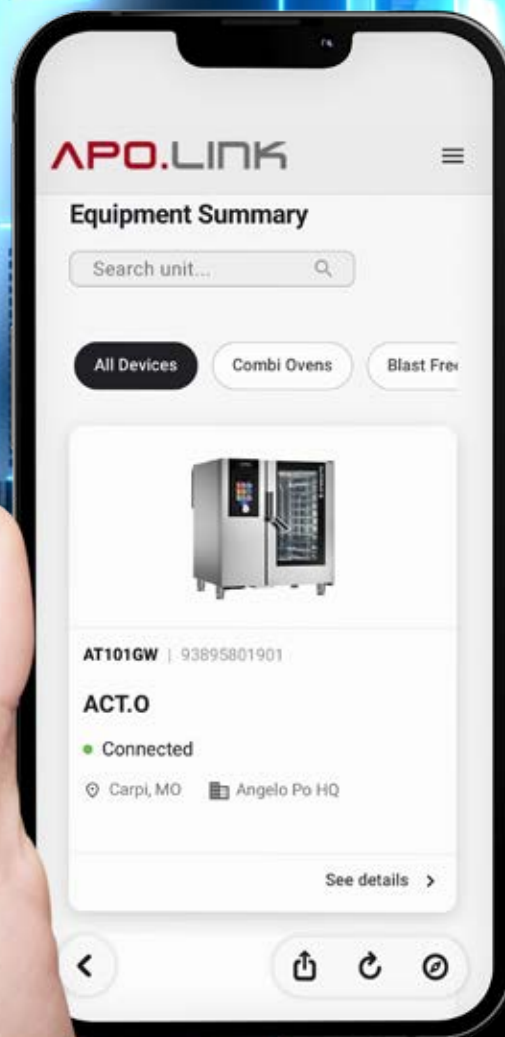
Connect your appliances and  
enjoy never-ending benefits

 **ANGELO PO**

# Your whole kitchen connected to the APO.LINK portal

Combi ovens, blast chiller-freezers, refrigerated cabinets and counters, display units, retarder-provers, dishwashers ... connected for never-ending benefits!

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“The **FREE**  
**MANAGEMENT**  
**SOFTWARE** always  
at your service”

Access dedicated management software  
to optimise your processes and interact  
with your appliances.



**No Worries**  
**No Extra Costs**

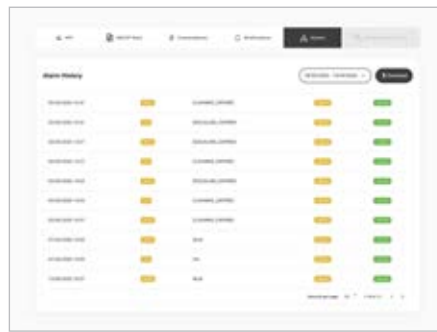
“ A world of **BENEFITS** just a click away ”

4



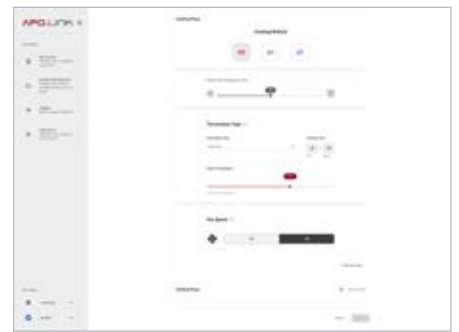
### Real-time data.

You can view the appliance's status in real time, edit parameters and save the log, to improve the efficiency of your kitchen and better manage operations.



### Alarms & HACCP.

Immediate notifications to quickly identify critical points in the food process, even remotely. Track and export HACCP data.



### Recipes.

You can create, edit and delete your combi oven's recipes at any time.



Email and/or mobile phone notifications



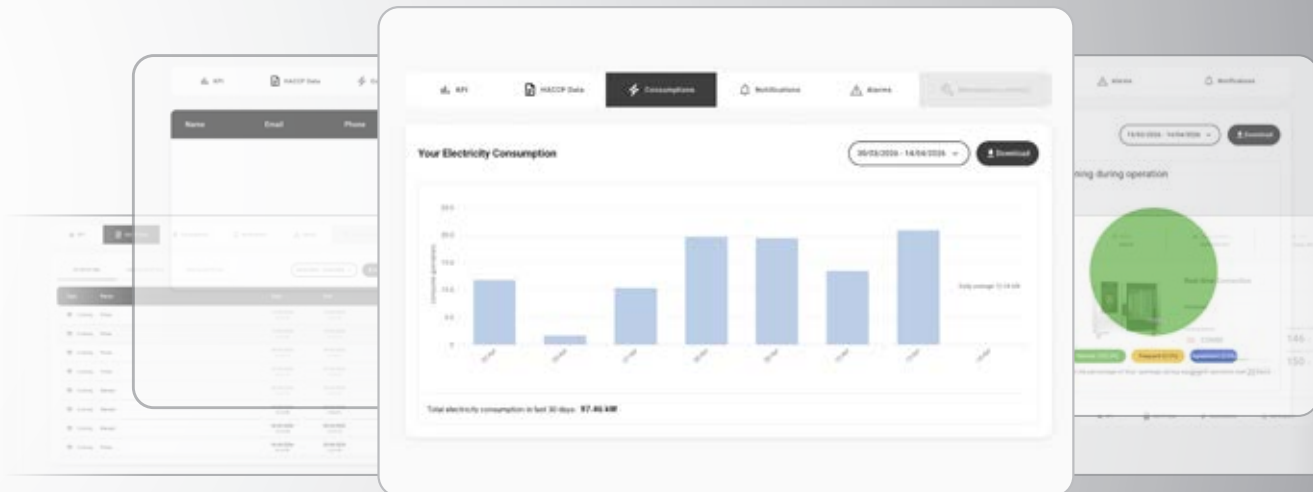
All data for the best remote diagnostics



Cyber Security and Privacy guaranteed

# KEY PERFORMANCE INDICATORS

Via the APO.LINK portal, you can monitor the performance indicators of the connected appliances and take corrective measures to reduce costs, minimise waste and optimise processes' efficiency.



## ECO function in cooking and washing

The ECO function on ovens, which can be activated during both cooking and washing cycles, automatically optimises energy consumption and helps save energy at every stage of the process, ensuring an excellent end result.

## Proper storage

This allows you to know how well the refrigerated equipment has maintained the set storage temperature. Poor performance may indicate possible malfunctions, excessive overloading, or loading with high-temperature foods.

## Door opening

Repeatedly opening the doors of ovens or refrigerated equipment whilst they are in operation causes temperature loss, resulting in increased energy consumption and poorer preservation quality for refrigerated food. Monitoring door openings helps to identify corrective actions to reduce energy consumption and waste.

## Consumption

Depending on the range, energy consumption can be monitored, allowing for more informed and efficient management of the equipment and supporting daily monitoring of operational activities.

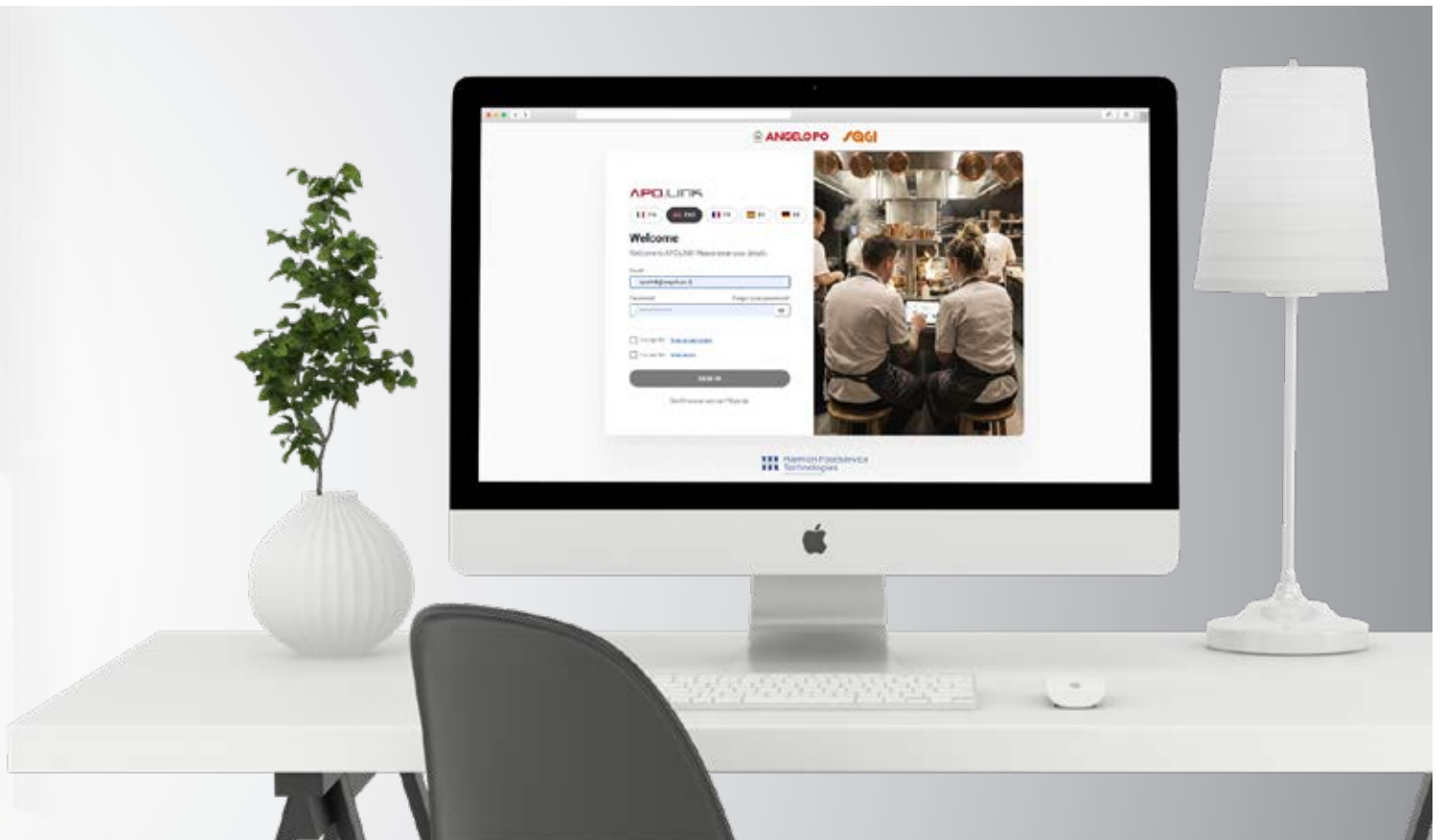


“ Connecting appliances  
has never been so  
**QUICK** and **EASY!** ”

Choose models that are connectable as standard or via easily  
installation accessory.



To connect, configure, and connect our appliances, we've got you covered!  
A unique, extremely intuitive system that automatically recognizes your equipment.



“ Just a few steps and  
your kitchen is online! ”

**NO INSTALLATION COSTS!**

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01

### **Connect.**

Connect your appliance\* and device (smartphones or tablets) to your location's network.

02

### **Create your account.**

Create a new account, if you don't already have one, on our dedicated Web App.

03

### **Configure the appliance.**

The APO.LINK portal will guide you step by step through configuring your equipment.

\* Connection via Ethernet cable and/or Wi-Fi for combi-ovens (depending on model); via Ethernet cable for all other product categories.



[www.angelopo.com](http://www.angelopo.com)

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In line with policy to continually improve its products Angelo Po Grandi Cucine reserves the right to change specifications and design without notice.



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